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COLMORE LIFE



Free

MORE THAN JUST BUSINESS

Winter 2017



Changing of the

S E A S O N

Editor's WELCOME



It's hard to believe that we're approaching 2018 already. We've had a fantastic year and the next one will be just as productive, if not more so.

We've got loads coming up! Firstly and most importantly, this is our renewal year; a time for businesses in the District to reflect on how the BID has impacted them over the last five years. Whilst we work towards coordinating projects and services for the next five years (BID term 3) there will be opportunity for you all to hear from businesses within the District about how they have benefited from being in the BID and what they want to see for their business and sector in the next five year BID term. More information about the renewal can be seen on page 3.

As always, we've got a jam packed edition of Colmore Life for you, which includes HS2 updates, industry insights and culture in the District, including a feature on the art in our restaurants.

I was delighted to be nominated in the Woman of the Year category in Downtown in Business' City of Birmingham Business Awards, 2017. We also had some of our Board Directors nominated in other categories, including Amardeep Gill, Tony Elvin and Alan Bain.

We hope you enjoy this edition of Colmore Life and if you'd like to contribute to the content of the magazine, please do get in touch.

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Managing Editor

THE TEAM

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 ColmoreBID

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Highlights



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- Updates from the BID



HS2 interview

- Jonathan Lord tells all



Job swap

- Employees from Ginger's Bar & Loake swap places



Christmas picks

- Where to eat this festive season



Restaurant art

- A collaboration between food & art



Seasonal hair trends

- Latest styles from Benjamin Ryan

BID RENEWAL BALLOT



We want to get as much involvement as possible

We are now approaching the final year of our second BID term and will be going to renewal ballot in the autumn of 2018.

We have started the process of thinking about what a BID term 3 Business Plan could contain and have had our first round table discussion with levy payers in the District, to gather their thoughts.

Both our Business Matters and Community Building working groups will be working on this as a project and you can expect to see more information coming out to the District later this year.

We will be holding focus groups on all of our work areas:

- Outstanding Places
- Accessible and Connected
- Place Marketing
- Community Building
- Safe and Sound
- Business Matters

We want to get as much involvement as possible from both our voters and the people who work in the District.

We will also be holding events in venues around the District and are hoping to visit buildings in the District to talk to staff.

If you would like to find out more about our BID renewal or would like to be involved in a focus group please contact the BID office.

We would like to populate the business plan for the BID renewal with photographs from people working in the District, full credit given! Please let us know if you would like to participate.

We are hoping to be able to produce a calendar for 2019 with the 12 best pictures sent to us, judging panel to be announced in due course!

To contact us, please email katy.paddock@colmorebid.co.uk

WORDS MICHELE WILBY

#FabToFollow

Sometimes it's hard to keep track of who you need to be following; thankfully we take the stress away and let you know who's posting the most interesting, fun and informative content in the city.

The Old Contemptibles

  TheOldCs

See what The Old Contemptibles has on offer, from delicious pub food deals to a wide selection of refreshing gins.

Birmingham Cathedral

 bhamcathedral  birmingham.cathedral

For all the latest events and happenings, including what's on at Christmas time in the heart of the District, follow Birmingham Cathedral

Purnell's Bistro and Ginger's Bar

 PurnellsBistro  PurnellsBistroAndGingersBar

Having recently celebrated their fifth birthday, Purnell's Bistro and Ginger's Bar is a stylish bar that offers elegant dishes and creative cocktails.

Reuben Colley Fine Art Gallery

 @RCFA_Gallery  reubencolleyfineart

Follow Reuben Colley to see all the latest art pieces from independent artists and exhibitions which take place in the gallery.

ED'S WORK EXPERIENCE

For five days during the summer I was able to do work experience at Colmore BID. I wanted to work with the team because I knew they do a lot to ensure the District is maintained as somewhere that companies want to come to do business and are willing to invest into, and also somewhere people are happy to shop, eat and drink. While I was there I attended meetings, updated data and completed research analysis work about events in the District. The best part about working with the BID team was that I was able to go out and meet a lot of new people, which for me as a quiet and shy person was important. Because I'm currently studying business at school it was good for me to see how the BID interacts with all the businesses in the District. I really enjoyed my time and would like to thank everyone at Colmore BID.

ANNUAL MEETING UPDATE

On 4 October we were joined by 50 colleagues from the District at Hotel du Vin for our annual meeting, where we shared the progress of our working groups and how they have been delivering our Business Plan commitments.

Our working groups are each made up of one of our Board Directors who champions the theme, a lead from the Colmore BID team who coordinates delivery of the group's projects, along with a team of volunteers from businesses in the District.

Gary Cardin, Chair of Colmore BID, introduced the working group champions who shared updates on the groups and what we can expect to see from them over the next 12 months.



Business Matters
Nicola Fleet-Milne, FleetMilne Property:

"The group has been focussing on shaping BID term 3 by entering into dialogues with key people in the District.

The group also continues to meet with stakeholders to ensure the success of the BID's projects and value for money for the levy payers, including the Snow Hill Public Realm Improvement Programme."

Outstanding Places
Tony Elvin, Hotel du Vin:

"During the past year, the group's main focus has been to progress the development of Snow Hill public realm projects.

Other things we've been doing include the Thresholds virtual reality project at Birmingham Museum and Art Gallery, street cleaning, floral displays and Christmas lighting."

Accessible and Connected
Paul Fielding, Brewin Dolphin:

"The group took up the mantle of being a city centre Green Travel District, an opportunity to influence and lead on reducing motorised traffic and pollution in parts of the District, as well as pushing the freight agenda along – building towards a radical project to tackle the 'white van issue' in Colmore BID."

Safe and Sound
Alan Bain, Systra:

"The security team and ambassador service continue to enhance our District and keep businesses and employees safe.

The group has continued to work closely with West Midlands Police, especially in light of events this year. They also continue the work on helping to tackle homelessness in the area."

Place Marketing
Mike Best, Turley:

"This year we held the seventh annual Food Festival to showcase the District's hospitality businesses.

We also organised the new initiative, Birmingham Flavour Fortnight, in partnership with Retail BID and Westside BID."

Community Building
Chris Pole, KPMG:

"The group continues to deliver the commitments laid out in the business plan: supporting SMEs, coordinating the Health and Wellbeing programme, organising informal networking events, meeting fundraising targets and producing our Colmore Life Magazine three times per year."

WORDS LUCY ELVIN



NEWLY APPOINTED BOARD DIRECTORS

We have recently appointed five new Board Directors to the Colmore BID Board.

- **Sandeep Shingadia**, Head of Programme Development for Transport for West Midlands, has been on the Accessible and Connected Working Group since February 2015.

- **Tara Tomes**, Managing Director at EAST VILLAGE, has sat on the Place Marketing Working Group since November 2016.
- **Marc Stone**, Chief Finance Officer at The Energy Systems Catapult, joined the Safe and Sound Working Group in January 2017.
- **Richard Guy**, Co-founder and Managing Director of SimkissGuy, has been on the Outstanding Places Group since September 2014.
- **Jaimon George**, Director at Zen Metro, will sit on the Safe and Sound Working Group.

WORDS KATY PADDOCK

Shaping THE NEXT FIVE YEARS



As we approach re-ballot one of our focuses will be to create a new Business Plan for BID term 3.

We will do this by working with colleagues from around the District, so everyone has a say in what they want the priorities to be for the District and how we should shape the next five years.

The new Business Plan will dictate what our priorities will be and what projects and services we will be delivering for the District, so we continue to make the area the thriving financial quarter of the city that it is.

Over the next six months, voters and colleagues from the District will be invited to come along to our 'Shaping the Next Five Years' focus group lunches.

These events will be held fortnightly and we will be discussing ways in which your businesses have benefited from being in the BID, what it is that you want to see happen in the next five years and how you want to see the area further developed.

Be a part of the future of the District and have your say.

WORDS LUCY ELVIN



FUTURE THINKERS

We caught up with Dan Smyth from international architects practice, BDP.



To hear Dan Smyth, the architect director of BDP's Birmingham studio, talk about the prospects he sees for Birmingham reflects an ambition for the future. He leads the studio of 25 architects based in Church Street at the core of the District.

The studio was initially established in 2003 to support the growing team of architects that worked on the enormous £650m, public finance initiative procured, Queen Elizabeth Hospital.

The studio has diversified since the completion of the hospital with well-known land owners and developers on the books,

as well as bids for HS2 stations and substantial masterplans.

Dan has built up the team of architects which typifies the age and mix of people that make Birmingham what it is, and includes apprentices just starting their careers through to highly qualified people from the UK, Denmark, the Netherlands, Poland, Spain, Italy, Ireland and Romania. The younger generation all live in the city centre and walk to work.

Dan is certain that this international mix signifies two things – the scale and culture of the city helped him attract in the talent needed to deliver new projects, and also the city's safe environments for his team to walk around the area after late evening design sessions. In fact, the studio is expanding its own meeting room

and this will lead to making use of spaces around the coffee shops in the District, including Church Street Square, where Dan can sometimes be spotted using his wifi connection, whilst perched on a bench in this civilised space, when the sun shines.

While working locally is key to the BDP relationship in Birmingham, not only is it part of the 900 strong group of professionals in six offices across the UK, as well as a presence in Europe and China, it is now owned by Nippon Koei, the global engineering company. One of the highest profile national projects is the refurbishment of the Houses of Parliament. The Birmingham office's share of this huge project includes the Old Admiralty Building, Whitehall (see pictured).

So, to the future, Dan is convinced that Birmingham will be an even hotter development and investment place from 2020 onwards as the arrival of the HS2 connection to London will be just a few years away from operation. He sees the HSBC ring-fenced bank HQ move to Birmingham as the first of numerous new national work spaces. In anticipation of this, he has already seen a migration of skilled people moving in to work in Birmingham from London, Liverpool and Hull.

Dan has joined the Colmore BID Outstanding Places working group during this year where he shares his passion for making places for people and repatriating space for civilised city life.

WORDS PHILIP SINGLETON

INTERVIEW WITH JONATHAN LORD, HS2

Mike Mounfield recently spoke to Jonathan Lord, Senior Engagement Manager – Phase 1 Area North at HS2 Ltd.

Jonathan, where is the project up to at this moment?

Phase 1, the route between London and Birmingham, received Royal Assent in February, so now we have the power to construct and operate the railway between Euston and Birmingham.

Enabling works are well underway, which include environmental mitigation works, utility movements, archaeological digs and so on. Our first live construction site started in April at Parkhall Nature Reserve and that work involves species and habitat relocation (animals and plants).

The appointment of our main works civil contractors this July was a huge step forward and a clear sign that we are on track. Essentially, four joint venture companies have won contracts to deliver the tunnels, bridges and earthworks that will carry the first phase of the high speed railway from London to Birmingham in 2026.

From a West Midlands perspective, Wolverhampton-based Carillion is part of a joint venture which will deliver two

of our tunnel contracts – worth a combined value of £1.3bn.

The contracts with all four joint venture companies will support 16,000 jobs and generate thousands of contract opportunities within the wider supply chain.

Phase 2 works (the remainder of the ‘Y’ going north from Birmingham) will be split into two packages. On Phase 2a (Handsacre to Crewe) the hybrid Bill was submitted on 17th July and this section of the route is due to open in 2027. The Secretary of State also announced the Phase 2b route on 17th July (Birmingham to Manchester and Leeds) so we can now begin the more detailed design plans for these sections of the route.

What’s happening here at the offices in Colmore BID?

Here on the fifth floor of Two Snowhill is the Area North Construction HQ. Area North in Phase 1 means Birmingham, Solihull, Staffordshire and Warwickshire. The team is currently managing the enabling works and now starting works with our two main contractors for the construction.

Actually the HQ for the whole of HS2 Ltd has moved from Canary Wharf to here.

When we first met you were pulling together responses to the Environmental Statement for HS2. What are you up to these days?

Still working with communities impacted by construction so we’re keeping them informed on start dates, impact and so on. This includes the business community; we need to keep you guys informed on progress and how we will carry out some of the city centre based works and what closures will be needed. We want to do our part to keep Birmingham open for business while we deliver this major improvement to transport infrastructure and the public realm.

Bonus question: you mention that HS2 HQ has moved up from Canary Wharf; how are the people who have had to move finding life in the Birmingham area?

I’ve found myself in a sort of ‘Phil and Kirsty’ role in helping people who have moved up from London. One of the obvious bonuses is the property price difference, but also people see Birmingham as an exciting, changing city.

WORDS MIKE MOUNFIELD



New to the DISTRICT

Constantine Law

London based Constantine Law joined the District at Colmore Circus in July and specialises in employment law, offering high quality advice at exceptional value.

Giants & Titans

Recently moving from Digbeth to Great Charles Street, Giants and Titans is a slick creative agency whose clients include London Broncos, Bravissimo, Panache and Umberto Giannini.

Loake

Traditional high-end shoemakers dating back to 1880, Loake is the latest retailer to join The Grand. Here you can find very stylish footwear as well as leather goods.

Cure Leukaemia

Cure Leukaemia has been raising funds for blood cancer research for 14 years and is now based at Colmore Gate after moving from the Jewellery Quarter.

John Shepherd

Specialists in property lettings and management with 20 years of experience, John Shepherd has recently joined the District at The Grand.

St Philip's Square

Coffee #1

One for the coffee lovers, you can find Coffee #1 on Newhall Street with a variety of coffees, teas, sandwiches, wraps and sweet treats.

Pinchos

A brand new Spanish deli has arrived on Edmund Street; pop in for modern tapas or refreshing drinks and cocktails.

Vault IP Law

Based at Cavendish House on Waterloo Street, Vault IP is a two person law firm which focuses on intellectual property law as well as helping SMEs.

JOB SWAP

For this job swap, we swapped Pete Casson, General Manager from Purnell's Bistro and Ginger's Bar and Chris Bell, Sales Consultant at Loake Shoemakers.



WORDS KATY PADDOCK

What did you expect from the job swap?

Chris I used to work in hospitality but in the back of house so I was interested to see things from the other side of the fence.

Pete I expected to have an insight into a different business with similar levels of service. We both have customer facing roles, we just sell different products.

What was the most surprising part of the other person's job?

Chris How much is going on at once within the company. Pete is constantly spinning multiple plates at once and he cannot afford to drop any. Pete takes the pressure off his staff on to himself so that the staff can perform to their full potential. He is constantly solving issues before they become a problem.

Pete The knowledge that Chris has on the type of shoe that he should advise people to wear – the detail in the fitting of a shoe

is incredible. I was surprised that you shouldn't press down on the front of the shoes when trying them on as this can dent them. I knew that Loake is a high-end shoe retailer but was still surprised at the quality of service that they offered to a customer purchasing a pair of shoes from them.

What was your favourite part of the other person's job?

Chris The responsibility that Pete has – the fact that someone has put that much trust in him to run their business.

Pete I love polishing shoes so that was my favourite part – also looking at all the shoes I would like to buy!

What do you think would be the hardest adjustment you'd have to make if you did the other job full time?

Chris Being everywhere all the time and always knowing what is going on. Pete's job is always totally different and varied every day, he is constantly moving from one thing to the next. I don't think I would

have much hair left at the end of my first week doing Pete's job.

Pete Going from working with 40 staff at the Bistro to three staff would be hard. Here I have really good staff relationships with a large team. The job keeps me young, I can see what the younger staff are wearing and where they are going. I think I would find it hard to adjust to a smaller team.

Do you have any other comments about the Job Swap?

Chris This has been a really interesting experience and I cannot wait to come and try my first meal in the Bistro.

Pete I have really enjoyed this; it has given me a good insight into retail from a hospitality viewpoint and has shown me how similar they are. The only difference is Chris is selling something customers can physically take away from their experience in the shop, whereas we are selling an experience in the bar, whether it be food, drink or both.

LOOK, NO HANDS

Is the Midlands miles ahead when it comes to driverless cars? We had a chat with Ragi Singh, Head of Automotive Manufacturing at Gowling WLG to find out.

Earlier this year, West Midlands mayor Andy Street said: "We have a once-in-a-lifetime opportunity here in the West Midlands to exploit what I genuinely believe could be an economic miracle."

"We're already the centre of the UK automotive sector – this is our opportunity to become the global centre for design and manufacturing of autonomous, connected, electric vehicles."

Reports suggest that we could see approximately 10 million autonomous vehicles on the roads by 2020, with driverless 'pods' being tested around Birmingham as early as next year. But before the mass adoption of driverless cars can happen, what issues stand in the way of the industry?

Data protection and cyber security

Manufacturers will need to get their head around new European data protection rules if driverless cars are to become a reality. Data protection and cyber security present challenges and opportunities for the industry. With only 15% of people feeling in control of their online personal data, could autonomous vehicles be a hacker's delight?

The moral algorithm

There will be countless societal benefits of driverless cars, but the ethical dimensions of the technology should not be underestimated. On what basis can the industry program a set of moral values into a driverless vehicle?

The programming and testing of self-driving vehicles need to run in parallel with the development of industry-wide regulation to minimise harm, to both man and machine, and encourage industry growth.

Liability

Selected manufacturers have claimed that they will accept full liability for accidents involving their driverless vehicles. However, the Vehicle Technology and Aviation Bill, which was recently laid before parliament, states that insurers would be primarily responsible for paying out damages from accidents caused by autonomous vehicles.

The bill sets out factors regarding whether owners of those vehicles are insured and whether they have made "unauthorised alterations" to the vehicle, or failed to update its software. So, while progress is being made, liability is still seen as a 'grey area'.

Infrastructure

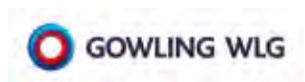
In order to see driverless vehicles on our roads, the roads need to be ready for them. We are seeing rapid developments by way of smart cities, but how autonomous vehicles will interact with the physical infrastructure is still not certain. What is certain is that it will be a gradual process, meaning some areas will be better prepared than others. The government is currently waiting for recommendations on infrastructure to be published, but will this happen soon enough to ensure the UK can be a leader in the development of driverless vehicles?

As the only law firm involved in UK Autodrive, the largest consortia currently trialling automated vehicle technology as part of a government-backed initiative to support the introduction of self-driving vehicles into the UK, Gowling WLG is contributing to the thinking on societal and legal issues around the development of autonomous vehicles by developing a series of white papers.

As part of the series we explore these issues a little further, discussing society's perception of driverless cars, the need for regulation in the sector and the challenges the industry faces. Visit gowlingwlg.com to download the series.



Reports suggest that we could see approx. 10 million autonomous vehicles on the roads by 2020



WORDS RAGI SINGH

Interview

KIRSTY GALLAGHER

FREETHS

Business Development, Freeths

I met Kirsty Gallagher in the coffee shop of The Colmore Building, which was fabulous; it was my first visit and I was very impressed.

I couldn't believe that the last time Kirsty had been in Colmore Life was in 2013 when we were in our ballot renewal year. She has actually been working in the city for over 20 years (no, she doesn't look old enough). Soon after joining the legal services industry, Kirsty qualified as a legal assistant and then found herself in a marketing role, which led to her obtaining her Chartered Institute of Marketing qualification through night school.

Kirsty is now working at Freeths, who have been in the city centre for almost ten years and have grown from six to 60 staff. Freeths relocated from an office on Bennets Hill in November 2015 to take larger premises in

The Colmore Building. Kirsty enjoys the luxuries the building has to offer; the coffee shop, gym, treatment rooms, basement cycle parking and washrooms.

Kirsty is the Business Development Manager for Freeths and her role is to help generate business leads, whilst raising the firm's profile in the city. She enjoys meeting people, is passionate about the brand and enjoys the challenge of business development in the professional services sector. Freeths has 11 offices in the UK with five of them based in the Midlands. The Birmingham office, which is headed up by Richard Beverley, provides a 360 degree legal service offering.

Kirsty is also involved in Freeths 'Women in Business' events programme, Colmore Business lunches and many more Freeths initiatives. Looking forward, Kirsty will be assisting with the preparation of Freeths tenth anniversary event next year.

So how does Kirsty relax? She has been practicing aerial hoop for the last 18 months in Digbeth. This comes as less of a surprise when you find out she is trained in Latin American dancing. She loves going to her aerial classes as it provides some much needed 'me' time. Kirsty is very active, with plans to climb Snowdon with her colleagues from Freeths for charity, and also takes part in mud run challenges.

What appeals to Kirsty about the Colmore Business District are the pockets of development – such as Church Street – art exhibitions, the Food Festival and the way

the BID brings this part of the city together. From Kirsty's perspective, having worked in the city for 20 years, she really thinks the BID is making a visible difference.

We both look forward to working much closer in creating success for the BID and Freeths in the future.

WORDS MICHELE WILBY





SME RESOURCE MONTH

As part of the BID term 2 Business Plan commitment to Small and Medium Enterprises (SMEs), we have put together a series of FREE resource workshops for new start-up businesses and SMEs



To ensure we offer support to start-up businesses and SMEs, we have dedicated the month of November to 'SME Resource and Support'.

Working with our partner Aston Business School, and with support from KPMG and Barclays Eagle Labs, we have put together the following programme of three workshops that are FREE to attend.

7 November, 6-8pm, KPMG, One Snowhill.

Workshop 1: Brand Management and Customer Retention with Markus Blut, Professor and Chair of Marketing at Aston Business School.

Successful brands are one of the most significant ways for companies to gain competitive advantage. Strong brands are essential for attracting new

customers and retaining existing customers. Professor Blut presents results of a study which uses data from 133,000 customers to test the effects of strong brands on customer behaviour.

14 November, 6-8pm, Barclays Eagle Lab.

Workshop 2 : Transformational Leadership with Dr Nishat Babu.

Dr Nishat Babu will lead this workshop, giving an understanding of the key leadership behaviours that can encourage performance beyond expectations.

Dr Nishat Babu is a Business Psychologist and Lecturer in the Work and Organisational Psychology Group at Aston Business School, with expertise in a number of areas including leadership, global working, and effective team work.

28 November, 6-8pm, Barclays Eagle Lab.

Workshop 3: Motivating and Engaging Teams with Andrew Marcinko, Behavioural Insights Group.

This is an interactive workshop which will provide businesses with practical tools for team development. The evening of learning and interactive activity, inspired by the Business School's latest research in work and organisational psychology, will show your team how to improve communication and increase cohesion.

This workshop is for teams of four people.

To book any of the above workshops, please contact lucy.elvin@colmorebid.co.uk

The

Old JOINT STOCK

a Classic 'District Original'

The Old Joint Stock on Temple Row is a shining gem in the Colmore crown. We've seen many new openings over recent years, providing us with all sorts of options for food and drink, but The Old Joint Stock is still a firm favourite.

Being one of the most stunning pubs in Birmingham, The OJS – as it is locally known – takes full advantage of its original 1862 features and fittings including a high domed ceiling, chandelier and central bar. You have to see it to fully appreciate the former Lloyds Bank building.

The selection and quality of food happily reflects the impressive venue, and uses locally sourced ingredients where possible. The first word you see on the menu is 'pies' so I was drawn towards this. However The OJS also provides options for the non-pie lovers of this world, including traditional

mains and also more contemporary 'social plates' including chorizo and red pepper croquettes, cauliflower pakora and more; a tapas pub food option of sorts. There is something for everyone here. Now back to the pies...

Flavour options vary from traditional steak pies to the spicy chicken madras and others in-between. Knowing this is a difficult decision, The OJS has kindly provided the 'Ale and Pie Tasting Board' option which I would wholeheartedly recommend. This includes three mini pies of different flavours, mash, gravy, pie liquor (I wasn't sure what this was but it went down a treat) and of course three award-winning ales, all served on your own wooden display board which fits the meal perfectly.

The pastry quality was ideal and the fillings were so tasty and great to eat next to

each other, with each pie offering something different. The three ales wash this down nicely and again, the variety of flavours of both food and drink results in a joyful meal where you can choose to combine tastes in whatever way you feel, making each experience unique. The amount of food also worked well; I was able to finish it, but was fully aware I did not need to eat for a while afterwards!

So if you haven't walked through The OJS doors lately, have a wander in, sit down with a pie and a pint, take a look at the upcoming events and remind yourself of this beautiful establishment.



**Shining gem
in the Colmore
crown**



Home is where...

Church Street

Bespoke buffets available from £8 per head, or why not try items from the menu such as lamb koftas with mint, green chili, cilantro and yoghurt dressing, or a meat, fish or mezze sharing platter.

Opus Restaurant

Cornwall Street

Festive menu for groups of 15 or more at just £32.50 per person.

The Alchemist

Colmore Row

Three course menu for £28 per person. Traditional and gluten free options available.



Home is where...



Opus Restaurant



Purecraft Bar & Kitchen



The Alchemist

Purecraft Bar & Kitchen

Waterloo Street

Festive set menus including sharing bottles of Purity limited edition beer. Two courses are £27.50 and three courses are £32.50.

The Old Joint Stock

Temple Row

Exclusive use of the function room for 50 people including beers, wine, cider, soft drinks and a six item buffet and a private DJ costs £2,000. Alternatively, two and three course party menus start from £26.95 and New Year's Eve packages cost £36.95.

Christmas



Zen Metro

Zen Metro

Cornwall Street

Three course Christmas party menus in December. Lunch is priced at £19.95 and dinner is £27.95. Traditional and Thai options are available.

Pinchos

Edmund Street

Cold plates and hot plates from £3.90 each, including meats, cheeses, marinated or cured fish and grilled vegetables.



Edwardian Tea Rooms

Edwardian Tea Rooms at Birmingham Museum & Art Gallery

Chamberlain Square

Private hire of Birmingham Museum and Art Gallery with a four course dinner and drinks. Room hire is £1,000 and it's £32 per person for the dinner. Or, there's a one hour hire of the VIP area in The Edwardian Tea Rooms between 4pm and 6pm for £32 per person, which includes canapés and selected drinks.



Pinchos



Old Joint Stock

Hotel du Vin

Church Street

The hotel has two fantastic dining options. Raise a glass on New Year's Eve for a Champagne and canapé reception with live music and dancing until late. Choose from the four course Bistro dinner at £105 per person or the Krug Suite three course buffet dinner for £75. If you work in the District, you can enjoy a £10 per person discount for you and up to five more guests when you book by the end of November.



Hotel du Vin

Picks from around the District

mas

If you haven't booked your festive celebrations yet, why on earth not?! There is so much to try in the District all year round, but during the festive season, dining and drinking options get very exciting.

CANADIAN COMFORT

Winter is coming. For most of us that means turning to some of those familiar, cosy meals that fill our stomachs and keep us warm, but that doesn't mean that you can't mix things up a bit.

Maple syrup, a natural sweetener made from the sap of maple trees, is usually associated with Canada, which produces 70% of the world's maple syrup. Local firm, Liquid PR, is championing the use of maple syrup in the UK so, in this edition of Colmore Life, we've included a recipe from the Pure Maple Magic Cookbook; a classic cottage pie paired with maple caramelised vegetables.

For more information about maple syrup, including more recipes, visit welovemaple.co.uk

For the cottage pie

- 100g pancetta
- 450g lean beef mince
- 2 tbsp olive oil
- 225g onion, finely diced
- 175g carrot, finely diced
- 2 garlic cloves, chopped
- 1 glass of red wine
- 300ml chicken stock, or water
- 450g chopped tomatoes
- 1 bay leaf
- 2 tbsp Worcestershire sauce
- 3 tbsp tomato ketchup
- 1 kg Désirée potatoes
- 100ml whole milk
- 80g butter
- 25g Parmesan, grated
- 100ml maple syrup
- Salt and pepper

For the vegetables

- Seasonal vegetables
- 100ml maple syrup
- 2 tbsp Dijon mustard
- 2 tbsp Tabasco sauce
- 4 tbsp Worcestershire sauce

To cook the cottage pie

- Cook the pancetta in a frying pan until crispy. Transfer to saucepan. Brown the mince in the pancetta fat in the frying pan and then add to the saucepan.
- Add olive oil to the pancetta fat and fry the onion, carrot and garlic until soft, but not brown. Transfer to the saucepan.
- Deglaze the frying pan with red wine and pour the liquid into the saucepan.
- Cover the mince and other ingredients with the stock or water. Add the tomatoes, the bay leaf, Worcestershire sauce, maple syrup and tomato ketchup. Bring to the boil and cook on a low heat for an hour. Keep adding liquid if it gets too dry.
- For the mashed potatoes, peel the potatoes and cut into equal pieces. Boil until soft.
- Drain into a colander and add back to the pan to evaporate all of the moisture.
- Mash the potatoes dry, then add milk and beat in the butter. Season to taste.
- To finish, preheat the oven to 220°C/200°C fan. Place the mixture into an oven-proof dish and top with mashed potatoes. Cook for about 20 minutes then add the grated cheese to brown under the grill.

To cook the vegetables

- Choose vegetables in season, prepare and blanch individually until cooked.
- For the maple glaze, mix the maple syrup, mustard, Tabasco and Worcestershire sauce together.
- Reheat the vegetables and then add the maple glaze. Serve with the cottage pie.



ART IN RESTAURANTS

*In the **spotlight** – explore the latest collaboration between food & art.*

The term ‘hotel room art’ is generally applied (and taken) disparagingly, but what about ‘restaurant art’? Just hold on there before lumping those two together, and come with us on a whistle-stop tour of art in just four of the cafés and restaurants in Colmore BID.

While sitting in Primitivo with Alicia Dubnyckyj, whose latest artwork is being displayed in the highly regarded bar-restaurant on Barwick Street, we are discussing the fact that it has been 13 years since Alicia last exhibited work in Birmingham (though she has an excellent piece in the lobby of Bruntwood’s iconic Centre City refurbishment on Hill Street). Yet despite being displayed world-wide, in art hotspots such as Paris, New York and Tokyo, she is delighted to come home and present her work in the city where she lives and where she learned her craft at the Birmingham Institute of Art and Design. Some of the city’s most recognisable landmarks, such as St Martin’s Church and Brindleyplace, are formed from bold shapes using gloss paint on board, which is exactly why featuring the pieces in non-art spaces, such as restaurants, is so powerful for her work. The sheer scale and lustre of her work is worth seeing in real life, and the exhibition in Primitivo provides the perfect opportunity to do so.

Prit Sagoo, Primitivo owner, said “Art can be a very personal issue and I didn’t want to look at the same artwork day in day out. The quality of work from Havill and Travis has been amazing, including photographs by Jim Simpson of Birmingham Jazz fame and original paintings by the widely acclaimed Alicia Dubnyckyi. Two of the paintings from Primitivo have been chosen to be exhibited in New York and Ohio. In the future we hope to not only feature established artists and photographers but also help to showcase some of the many up and coming artists from the Birmingham area.”

Bar Opus at One Snowhill is featuring two artists: Sophie Hedderwick, a multimedia artist, exhibiting a selection of photographs from her highly successful series *Swift As A Shadow*, which features light and the movement of dancers with photography used as a base medium; and LOWLFE, discovered by director of Opus Bar, Irene Allen, through an *I Choose Birmingham* article. LOWLFE creators Tam Bernard and Kieran “Key” Powell use miniature figures in thought-provoking configurations to expose the issues that are bigger than us, like the bee population crisis, for example. Irene says: “There are benefits of showcasing art for both the business and artist, as

the restaurant can further its diversity from competitors, and the artists receive exposure to a new audience that they may not have access to if their work was only displayed in an art gallery.”

Diplomats Barista! in Two Snowhill has previously showcased local artists from the Royal Birmingham Society of Artists, but has recently welcomed Marta Kochanek and Barbara Gibson of Gibson Kochanek, two women whose stunning photographs have caused a lot of comments. Also featured is an entirely unique opportunity to explore images with never-before-seen design files of Formula One racing cars, only recently declassified to produce limited numbers of the images, showing the stunning aerodynamics of some of the fastest cars in the world. Mike Horrie, co-owner of this modern café space, says: “The artwork encourages new conversations for customers, facilitating a relaxed ambience for the space as opposed to a place to simply continue a meeting.”

This collaboration between food and art has added yet another facet to the cultural scene in the Colmore BID, so why not take a moment to savour what’s on the walls, as well as what’s on the menu.

WORDS MIKE MOUNFIELD
& NIAMH O’NEILL

Seasonal HAIR TRENDS

Benjamin Ryan is an acclaimed and award-winning hair salon on Edmund Street, whose philosophy is to help you look and feel your best every day. Here, they tell us about their favourite hair trends for autumn/winter 2017.

This past season, hairstylists sent more and more models down the runway sporting their natural hair textures — Pinterest has said that searches for 'natural hair' have soared, as people gravitate more towards effortless styles. This is welcome validation for our alarm snoozing habit and Benjamin Ryan encourages everyone off the runway to follow suit.

Benjamin Ryan Founder, Ben Matthews, says "Most people don't have time to fuss over blowing out their hair and fighting what it naturally wants to do; it's so important to know what your hair and lifestyle can handle to keep your look chic and effortless.

"At Benjamin Ryan we're welcoming the return of the '70s vibe, keeping the fringe curly giving that on-trend feel. If you've been rocking longish hair for months (or years) and are itching for a cut, Dakota Johnson's eye-grazing wispy fringe will add a cool, '70s vibe to your overall look.

"Alternatively, whip out your straighteners, the shiny and sleek middle part is back. Topshop Unique took a cue from last season's Versace show; sending models down the runway with pin-straight locks and lots of hair extensions. This hairstyle effortlessly opens up the face, leaving you looking and feeling chic.

"For those with thin and fine hair, don't be afraid to up the ante with extensions. We love Raccoon's new Link System, with no heat, no glue and no damage. Or try adding a few tousled curtain waves to create more volume.

"Cara Delevingne paired a long, side-swept fringe (in her case, faux) with a shaggy pixie cut, a real on-trend look for this season which I

think will be hanging around until next summer. This cut straddles the line between masculine and feminine in the best possible way.

"Another favourite style is the mid-length chop. The 'lob' has been wildly popular for years, but 2017's rendition is a bit different, using more layers. At Benjamin Ryan we tend to favour invisible layers, that add texture and lift but can't be seen, as a fun, stylish way to take your 'lob' to the next level.

"I'd predict that the most requested hairstyle of the season will be the 'middle wave' — keeping the roots and ends smooth and straight, whilst giving the mid-lengths an effortless cool curl. To create the look I'd recommend using a large curling tong but turn down the heat to a medium setting."

T 0121 236 6600
benjaminryanhair.co.uk

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BENJAMIN RYAN

Culture Card



The latest addition to your wallet...

Launched in July, and brought to you by Brumpic, the Culture Card gives you 12 months of exclusive offers, discounts and access to the very best arts, culture and heritage destinations in the West Midlands and beyond.

From art galleries and museums, to historic houses and theatres, they've partnered up with the best cultural destinations to give you

money-off entry, access to special events and more. The card is a steal at £12.95 for one or £20 for two.

Venues working with culture card to offer exclusive discounts include:

- Birmingham Museum and Art Gallery
- The Pen Museum
- The Royal Shakespeare Company
- Cadbury World
- Warwick Castle
- Thinktank

and many more.

See the full benefits and a list of participating venues at brumpic.com/culturecard

CHRISTMAS GIFTS ON YOUR DOORSTEP

With Christmas just around the corner, we take a look at some of the places in the District offering great gifts literally on your doorstep, so you can start your Christmas shopping (relatively) early!



Loake

Based at The Grand, Loake offers a wide array of classic shoes and boots including brogues, Oxfords and moccasins.

It also stocks leather goods such as bags, belts and wallets so it's the ideal place to go if you want to get someone a gift from a high-end independent retailer.



Liquor Store

Recently joining the District, Liquor Store is an independent retailer offering an extensive range of men's clothing and women's denim and footwear, as well as homewares such as candles, ceramics and decorative accessories. There is also a gift card available in store, so there is a good choice of things to buy.



Birmingham Museum & Art Gallery

The Birmingham Museum and Art Gallery shop has a range of gifts that are suitable for all ages. It currently stocks a collection by English textile designer William Morris including gift sets, pocket mirrors and scarves. There is also a selection of books about Birmingham, perfect for history and culture fans.



Hotel du Vin

For an alternative Christmas gift, Hotel du Vin has a great selection of spa packages to choose from which are available at lunch times and weekends.

It also has vouchers for afternoon tea, Sunday lunch and private wine tasting sessions and dinners, giving people the chance to meet an experienced sommelier.



Umberto Giannini

From The Style Icon to The Over Indulger, Umberto Giannini has introduced a range of five hair kits exclusive to this upcoming gifting season.

For effortlessly glamorous hair, or manes that need some TLC, head over to Umberto Giannini on Newhall Street.



Birmingham and Midland Institute

Midlands based printmaker Catherine Bowdler returns to BMI to showcase new prints and a few favourites just in time for Christmas.

Catherine's original hand painted screen prints depicting British wildlife are a fusion of mid-century style and Japanese aesthetic. Why not pick up an affordable piece of original artwork for a special gift?

A day in the Life

This time in our 'Day in the Life' series we're featuring Marlon Patrice, a Run Activator working for Run Birmingham. Marlon has worked with them for three years and has been supporting us at Colmore BID for two years this November, when we set up our first running groups as part of our health and wellbeing programme.

Marlon lives in the Jewellery Quarter, but works all over the city promoting running as part of a healthy lifestyle and encouraging people to take up the sport.

He started running about ten years ago, starting with shorter distances of one to two miles per day. Marlon was unemployed at the time, so running was a great way to keep occupied and to start the day on a positive note.

He started to take running more seriously when he saw a race

opportunity in Palestine in 2014. The race raised awareness of the rights of the local people and he felt it was a worthy cause. It was also a country he wanted to visit because of its extensive history. Marlon decided to start training with a group to keep him motivated so joined the Birmingham Striders.

In addition to motivating and supporting those who want to start running, Marlon tells me that running is just as important for mental wellbeing. "It's well documented that physical activity improves mood and eases anxiety. It also builds confidence and boosts productivity. Physical activity is good in moderation and leads to building positive habits."

On a typical day, Marlon will work on route planning for his groups, looking at the terrain he needs to consider. He usually has three groups each day, all at different fitness levels.

Beginners groups will usually go out on flat terrain while

routes for more advanced runners will have hills included, to improve overall fitness.

Marlon does enjoy other sports that complement running, he says, "I have been doing a lot of calisthenics which is body weight and strength training. It involves pull-ups and a lot of core work. I also do yoga, particularly Vinyasa yoga that involves lots of holds in poses.

It works well with runners as it concentrates on hip flexors and the psoas muscle, a major muscle that is responsible for posture and helps to stabilise the spine."

Marlon's newest passion is nutrition, so part of his day is taken up studying and working on his new holistic business that involves helping others with consultations and analysing health needs.

The products Marlon works with are teas and plant based powders that target specific areas of the body for improvement, and to help deal with active and stressful lifestyles. "I am very aware of

what I put into my body; I drink smoothies which include plant based protein powders Rhodiola Rosea. Also known as Adaptagen, it is a great ingredient for improving energy and stress levels."

Marlon also has to fit in training for this year's Birmingham Marathon, where he will be running to raise funds for LoveBrum, a charity that he is an ambassador for. You can sponsor him via [justgiving.com/teams/LoveBrumRun](https://www.justgiving.com/teams/LoveBrumRun)

Run Birmingham holds 75 sessions weekly across the city for all levels and abilities. More details can be found at [runbirmingham.co.uk](https://www.runbirmingham.co.uk)

[patreesherb.com](https://www.patreesherb.com)
@ Marlonpatrice

WORDS LUCY ELVIN

COMMUNITY BUILDING UPDATE



The Community Building working group is made up of volunteers from the District who create events and activities for professionals in the District. Below are some of the projects the group has been working on.

Charity

The Community Building working group is well on track to meet its fundraising target of £10,000 for SIFA Fireside.

Five cyclists from the District took part in Velo Birmingham back in September and raised over £3,200. In August, 16 walkers raised £1,600 by taking part in a sponsored walk in the heart of the District. Then there are the guided walks, a photography tour and other workshops, that have all contributed to the grand total.

Wellbeing

Festive workshops will be held in December, giving you the opportunity to escape the office for an hour, enjoy great company and create something for your home, or for charity, for Christmas.

Our popular wellbeing series will return for 2018. Keep an eye on the website for planned workshops.

Networking and Community

Working with our partner Aston Business School and with the support of KPMG and Barclays Eagle Labs, we have coordinated support and resource workshops for new start-up businesses and SMEs. These workshops are free to attend and offer resources in Branding and Customer Retention, Transformational Leadership and Motivating and Engaging Teams. For more information, see page 12.

The group has also put together a series of events where colleagues from the District can come and listen to businesses from within the District share their experiences of being in a BID and how it benefits their business and their sector. More details about the 'Shaping the Next Five Years' event dates can be seen on page 4/5.

If you or your company want to give back to the community and support local students, we have a partnership with The Access Project working with students from across the county who are studying GCSEs and A Levels. The Access Project offers opportunities for the business community to

tutor students and help them to better their grades. See page 27 for this year's success stories.

To celebrate Colmore BID's Christmas lights scheme in the District, we'll be having a gathering on 16th November to enjoy the official switch on. We'll have mulled wine and mince pies and some entertainment including a performance from Colmore Chorus. Join us in Colmore Square from 5.30pm.

Health and Fitness

The group has coordinated physical activities for colleagues in the District to try. Whether it's a weekly walk to clear your mind and refocus, or learning how to run to improve physical and mental fitness, we have weekly groups that anyone can join.

We also have a weekly pay-as-you-go yoga class for anyone who wants to try a new discipline.

Recycling

As part of our ongoing commitment to deliver the Community Building Business Plan, there is still the opportunity to take advantage of our collective purchasing rates with First Mile.

First Mile offers a pay-as-you-go scheme for all refuse and recycling collections and shredding services. Get in touch if you want to find out more and we'll point you in the right direction.

Below are some event dates for your diary:

- **7 November** – SME Resource workshop – Brand Development and Customer Retention
- **8 November** – Quiz Night
- **14 November** – SME Resource workshop - Be a Transformational Leader
- **16 November** – Christmas Lights Switch-On
- **28 November** – SME Resource workshop – Motivating and Engaging Teams
- **30 November** – Christmas Bauble Workshop
- **2 December** – 'It's a Wonderful Life' at BMAG
- **6 December** – Christmas Wreath Workshop
- **8 December** – Arts and Crafts Market in the Cathedral grounds
- **12 December** – Christmas Sack Workshop

WORDS LUCY ELVIN

YOUR MIND IS A TEMPLE



... so escape to Temple Row

We're lucky to be surrounded by a variety of businesses and services here in Colmore Business District. Clive Huntbach, a British Association of Counselling and Psychotherapy (BACP) registered member, operates one such business: 'What's Under The Bonnet', a counselling service based in the heart of the District on Temple Row. Counselling is becoming a more widely used service throughout the UK as people are recognising it can help everyone.

Operating for three and a half years now, 'What's Under The Bonnet?' has helped many people in the District. As Clive states, "we are all working at one hundred miles an hour and work-related pressures

are on the increase, particularly with professionals here in the District. People live further away from families, we don't always find the time for ourselves and anxieties creep in, impacting on work and personal relationships which can slowly lead to panic attacks and sometimes breakdowns."

Speaking with a counsellor can be a slightly daunting thought for someone who hasn't considered counselling before but it's quite simple, Clive explains. An individual can visit the 'What's Under The Bonnet?' website, go to the Counselling Directory or ring to arrange an appointment on Thursday or Friday between 10am and 8pm. Most people take between six to eight sessions but the number of sessions can vary. During the sessions, Clive invites the people who visit him to



We are all working at 100 miles an hour

tell their story which, he reports, often results in a sense of relief at the end of the first session when the nerves disappear.

Clive's top tips for mental wellbeing include having time for yourself and noticing the people, buildings and activities around you. He encourages people to take lunch breaks, however busy they consider their day to be.

WORDS BY KIM LOYNES

INDUSTRY INSIGHT

Apprenticeships at Aston Business School



The UK's first ever degree apprenticeship programme has been praised by the Minister for Apprenticeships and Skills, as the first cohort graduated from Aston University.

A unique partnership between the university and Caggemini, the programme revolutionises the way young people develop high-level skills through apprenticeships, offering them the chance to gain a degree whilst employed in industry, with their tuition fees paid by their employer.

After four-and-a-half years of study, the first 11 apprentices have all achieved a BSc in Digital and Technology Solutions – with seven awarded first-class and the others second-class degrees.

The Minister for Apprenticeships and Skills, Anne Milton, said: "I am delighted to offer my own personal congratulations to the UK's first ever degree apprentice graduates.

The hard work and commitment involved is truly admirable and highlights the opportunities apprenticeships can bring."

WORDS BEN KENNEDY

AFTER HOURS

The Wesleyan by Day ... Food and Geek Avenger by Night.



Ryan has already seen success, being shortlisted at the Midlands Food, Drink & Hospitality Awards.

WORDS KIM LOYNES

Ryan Parish is a performance analyst at Wesleyan Assurance Society in Colmore BID where he has worked for over seven years. Outside of his day job Ryan keeps himself exceptionally busy with the escapades of his radio show, *Geeky Brummie*, as well as his sumptuous food blog, *Brummie Gourmand*.

Brummie Gourmand came to be after Ryan found himself eating out regularly, amid the backdrop of the recent Birmingham food revolution. Ryan picked up his old hobby of writing and began typing about the emerging street food scene, now a cornerstone of the Birmingham food landscape. This grew into the blog we know today, writing about independent and local chain venues around Birmingham.

"People feel safe with big chains but independents can be experimental, better quality and much more fun"

Two years in, Ryan has already seen success, being shortlisted at the Midlands Food, Drink and Hospitality Awards and being nominated for the Birmingham Awards for the second year running. "It's great to be nominated amongst the amazing Birmingham Blogging Scene, and I'm grateful that people like what I write enough to support me. Special mention must be made to my wonderful wife Viv, encouraging me to start and continue the

blog which wouldn't have even happened without her."

Currently, Ryan's favourite eateries and venues in the District include Urban Coffee, Damascena, and Bar Opus. He also recommends attending the Colmore Food Festival which is a highlight of his year; "Where else can you get a dish from Purnell's for just £4?" He always looks forward to seeing the variety of food and drink from the likes of Opus Restaurant, Nosh and Quaff, Jojolapa and Hindleys Bakery.

As if this wasn't enough, you can also hear Ryan on the Digbeth based alternative radio station, Brum Radio, on his show, *Geeky Brummie*, every Saturday at noon. Highlighting the broad geek culture and community throughout Birmingham with his eclectic team of six geeks, it's been described as "Saturday Morning TV in radio format".

To all in-the-closet and curious want-to-be geeks out there in Birmingham, Ryan recommends Nostalgia & Comics for your geeky purchases, trying Geek Retreat for events and table top gaming, and gaming nights which you can often join at your local pub.

Ryan is especially excited for Kong's Gaming Bar soon to open on Bennett's Hill, which will be the perfect combination of arcade machines, drinks and food.

SHOW US YOUR CV

EMMA MARSH



Encouraging people to fight for nature and make Birmingham a more beautiful place to live

Emma's passion for the environment and politics was evident in her International Relations degree from the University of Keele. Emma started her career with the Metropolitan Police in Witness Liaison and then moved on, still working with the police, however this time in the private sector for a telecommunications company as a project manager, mobilising data within the police service. Here, Emma's skillset and spark for project management began which would shape her future career. Having been born and bred on a farm in South Warwickshire, Emma missed the natural world, the environment sector and the coming and going of seasons. A year out to reset and refocus seemed the best thing to do and so Emma moved back home to the Midlands and volunteered with the Henry Double Day Research Association (later Garden Organic). She took the opportunity to explore what she enjoyed doing and worked with the gardens team, horticultural team and seed library.

Inspired by working here, Emma knew where her passions lay. She then set out to work in a role which combined project management and the environment and joined the team at WRAP (the Waste and Resources Action Programme)

in Banbury, where she enjoyed a successful ten years and ultimately held the role of Head of Consumer Food Waste. During this time Emma won the public vote for the prestigious Guardian Sustainability Hero award in 2015. This was closely followed by her being invited to become a Fellow of the Royal Society of Arts, Manufacture and Commerce (RSA).

In late 2015, Emma became the Midlands Regional Director at the RSPB; a role that appealed greatly to her, with the RSPB now encompassing all of nature as well as the bird population. Emma has flourished in this exciting role in an organisation that is bringing nature back into our local environment, and has a vision to make the Midlands richer in nature. The region covers stunning landscapes such as the Peak District, Meres and Mosses in Shropshire, the smallest AONB (Area of Outstanding Natural Beauty) Cannock Chase, the legendary Sherwood Forest and Otmoor in Oxfordshire where wild otters have returned and herons are breeding for the first time in hundreds of years. Emma describes where she is now as 'having found my place' and is exceptionally proud to work for the RSPB in the Midlands, which covers thirteen counties and over 10 million people, and where

teams can be seen working in all weather and environments.

The RSPB Midlands office is based on Waterloo Street in the District and is asking for people to wear its pin badge to show support for welcoming back nature. The RSPB is currently working with partners across Birmingham to encourage people in the city to fight for nature and make Birmingham a more beautiful place to live. Nature surrounds us but it is under threat with 60% of species in decline. Emma's top tips include feeding the birds, especially in winter when food is scarce. You can also pot a bee-friendly plant; even just one plant makes a difference and is food for insects and aids the ecosystem. Save yourself some time and don't keep your garden quite so tidy. A few sticks and leaves on the ground can make a difference and a bucket of water can become a small pond. Think about what nature we could welcome to the rooftops across this area. Take a look around you and see if you can invite nature to the District.

T 0121 262 6800
rspb.org.uk

 [natures_voice](#)

 [RSPBLoveNature](#)

CHARITY UPDATE



As we approach the end of the year, we've only got £900 to go to hit our 2017 fundraising target. At the beginning of the year, we committed to raising £10,000 for our nominated charity SIFA Fireside.



For those of you who don't know, SIFA Fireside is a fantastic charity that supports homeless adults in Birmingham by providing breakfasts, lunches and evening meals. The evening meals service is relatively new, and is one that we have been able to help fund with monies raised in the District.

We've raised funds in a variety of ways, and always with support from businesses in the District. We hold workshops where attendance fees are passed to the charity, but we also hold large scale events and activities to really make a difference to our total. We hold two quiz nights a year, where Box Entertainment keeps us on our toes with the interactive speed-quizzing. The team from Barclays are always in attendance to run the raffle for us so they can use their pound-for-pound match funding staff scheme.

In August, 16 of us took part

in the charity walk around the perimeter of St Philip's Cathedral – 20 laps and 10km later, we had raised over £1,500.

Our next big fundraising event was Velo Birmingham. We had five cyclists from the District: Haroon Rashid and Paul Jackson from Barclays and James Trevis, Dominic Richardson and Richard Lloyd from AON all took part in the event on 24th September. This was a 100 mile-long bike ride on closed roads throughout Birmingham, Worcestershire, Sandwell and Dudley – a fantastic achievement and £3,200 was raised for the charity.

Colmore Chorus have performed at many venues including Great Western Arcade, Birmingham Museum and Art Gallery and businesses in the District where collections go towards our target. You can next see the choir perform at the Christmas light switch-on in

Colmore Square on 16 November.

We've had a great year fundraising for SIFA Fireside and very much appreciate support from the District and of course the individuals who take part in the activities.

SIFA Fireside always welcomes donations of food and clothing. There are also opportunities for businesses to volunteer at the drop-in centre in Digbeth. Find out more about SIFA Fireside at sifafireside.co.uk

Access Projects **SUCCESS STORIES**

The Access Project (TAP) works with high potential students from disadvantaged backgrounds, providing in-school support and personalised tuition, to help them gain access to selective universities.

The work is important – today, a young person is six times less likely to reach a top university if their parents are poor. This is why The Access Project is supporting disadvantaged young people in Birmingham and the Black Country in their battle against the odds to reach a top university. TAP has been working here for three years helping hundreds of students from less affluent backgrounds to access top universities and transform their life prospects.

TAP matches each student on the programme with a volunteer academic tutor, to help improve their grades in a subject. Students travel to their tutor's workplace for weekly tutorials after school, not only helping to boost their academic performance but also encouraging each student to increase their confidence and build an understanding of the workplace. They get better grades at GCSE and A Level as a result and win places at universities like Aston and the University of Birmingham.

This year 140 professionals have volunteered, many from Colmore BID businesses, including Barclays, Gowling and SimkissGuy, dedicating nearly 2,000 hours of tuition to local students.

Alex Foyle from SimkissGuy has been tutoring Ali from Wood Green Academy for the past year; he got involved when he saw the statistics and the disparity of opportunity across our city. Whilst a little daunted by the prospect of tutoring biology – a subject he hadn't studied for a while – the training and resources from TAP helped him to prepare confidently.

Alex said "Tutoring is really rewarding, especially seeing Ali's confidence grow, enabling him to trust his own ability to work through problems and answer exam questions well."

Ali found tutorials "A great tool to enhance your learning allowing you to step out of your comfort zone and truly discover qualities you didn't know you had.

"I'd like to thank Alex for dedicating his time each week to help me. It is because of Alex I have achieved a grade A in biology; this will allow me to carry on studying biology at A-Level. I am forever thankful!"

TAP is growing and needs more businesses and volunteer tutors to support talented young people to get a brilliant education and join us as professionals in the future.



WORDS BY SOPHIA IRELAND,
THE ACCESS PROJECT

WINTER IN THE CITY

The Nutcracker 2017

Birmingham Hippodrome
24 November – 13 December 2017
birminghamhippodrome.co.uk

Birmingham Royal Ballet's most wonderful tradition returns to the city in the lead up to Christmas.

BBC Good Food Show

NEC, Halls 6 & 17 – 20
30 November – 3 December 2017
thenec.co.uk

Four days packed with the UK's top chefs cooking live and great shopping.

Faulty Towers: The Dining Experience

Birmingham Repertory Theatre,
Centenary Square
8 – 21 December 2017
birmingham-rep.co.uk

An interactive comedy drama inspired by the TV programme.

Jools Holland & His Rhythm & Blues Orchestra

Symphony Hall
13 – 14 December 2017
thsh.co.uk

Rhythm and blues pianist and band are back in the city to rock and roll towards Christmas.



***Here's our
city checklist of
some key events
this season...***

Comedy Club for Kids

MAC, Canon Hill Park
17 December 2017
macbirmingham.co.uk

A stand up and open mike session for the kids and comedians of the future!

The Gin Chronicles: A Scottish Adventure

The Old Joint Stock Theatre
25 – 28 January 2018
oldjointstock.co.uk

Amateur detectives Jobling and Golightly head north to find out where all the juniper berries have gone in this delightfully silly show. Tickets £12.

2018 Basketball Cup Finals

Arena Birmingham
28 January 2018
arenabham.co.uk

Both the men's and women's events are taking place at Arena Birmingham.

Hotel du Vin

Lallier Champagne Dinner
16 February 2018
hotelduvin.com/locations/birmingham

A decadent evening of a Champagne and canapé reception followed by a four course dinner with matched Champagne.